

★ That Hawaiian Guy's BBQ ★

PLATE LUNCH

Served like they do on Oahu: meat, rice, side. Plate Lunch includes steamed white rice & 1 side [+\$1 for Mac & Cheese]. Add +\$3 for Brisket (if available) or Premium Meat Specials.

1 MEAT PLATE	14.00
2 MEAT PLATE	18.00
3 MEAT PLATE	21.00

MEATS

PULLED PORK

Carolina Style, served with Vinegar BBQ sauce (with a kick, so let us know if you prefer Sweet BBQ sauce), hand pulled, smoked 8 + hours

MOCHIKO CHICKEN

aka "Japanese Fried Chicken" fried in peanut oil*, marinated in mochiko (rice flour), soy*, ginger, garlic*, eggs*

KATSU CHICKEN

Panko crusted chicken, fried in peanut oil and served with 'katsu' sauce-Japanese BBQ sauce: ginger, garlic, ketchup, soy based

HULI CHICKEN

Brined in *soy, ginger, *garlic, *sesame oil, & grilled over wood, typically half chicken served roadside on Oahu, our take is sliced chicken thighs

SIDES

BACON BAKED BEANS included as side choice w/plate/\$2 A La Carte
Local bacon, our very own Sweet BBQ sauce, baked low and slow

MAC & CHEESE +1 added to plate lunch/\$3 A La Carte
Oh yes, nothing like Mac & Cheese with BBQ. We start with a roux, then add a blend of Middlefield Cheeses and finish with baking it off

POTATO MAC SALAD included as side choice w/plate lunch/\$2 A La Carte
100% Hawaiian plate experience with this side, lots of mayo (Hellman's, of course), local hard-boiled eggs, elbow pasta, potatoes

COLESLAW included with side choice w/ plate/\$2 A La Carte
mayo and vinegar, lemon juice, salt and pepper

DESSERTS

BANANA PUDDING \$5
Layers of vanilla pudding, graham cracker crust, & bananas